

*Fiamma*  
BY ENRICO BARTOLINI

**STARTER**

**BURRATA E POMODORI**

Burrata cheese, heirloom tomatoes, taggiasca olives, basil crumble and extra virgin olive oil

OR

**TARTARE DI FASSONA + \$58**

Fassona beef tartare with sundried tomatoes and olives

**Chardonnay 'Torricella' Barone Ricasoli 2019**

**PASTA**

**RISOTTO ASPARAGI E SPUGNOLE**

Acquerello risotto rice with asparagus and morel mushrooms

OR

**LINGUINE ALLE CAPESANTE, BURRO E LIMONE + \$98**

Linguine "Mancini" with scallop, butter and lemon

**Sauvignon Pojer Sandry 2021**



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## MAIN COURSE

### CONTROFILETTO DI MANZO, ZUCCHINE E MENTA

Black Angus beef striploin, baby zucchini and mint sauce  
Upgrade to Australian organic tenderloin +\$118

**Nero d'Avola, Sallier de la Tour 2019**

## DESSERT

### FIAMMA TIRAMISÙ

Savoardi biscuits, mascarpone cream, Arabica coffee

**Moscato d' Asti 'Biancospino' La Spinetta 2022**

**\$588**

**Sommelier's Pairing + \$298**

**Price in Hong Kong dollars and subject to 10% service charge**



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